



Spring WORKSHOPS

at Backyard Harvest HQ · 12 Craddock Street North Geelong



sunday
28 SEP 14

Introduction to organic gardening

If you're going to grow your own food, why not go chemical free? This interactive workshop gives you a great start in choosing the best place for your veggie patch, water efficient gardening, soil management, no dig gardens, growing from seeds, worms and composting.

2-4pm \$30 includes refreshments and notes.

Getting serious about soils

Rich and nutrient dense soil creates the healthiest vegetables and therefore the healthiest people! Bring a sample of your own garden soil and you'll learn how to test its structure and pH level. Includes strategies to build the best soil using worm farms and compost, plus tips to deal with problem soils and nutrient deficiencies.

2-4pm \$30 includes refreshments and notes.

The summer harvest

How to grow the best tomatoes, capsicums, zucchinis and eggplants in your street. Choosing the best varieties for the home garden, soil preparation and troubleshooting for these amazingly productive summer crops. Includes a heritage seedling of your choice.

2-4pm \$30 includes refreshments and notes.

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Little herb plot crafternoon

Assemble your very own Pint-sized Plot for yourself or as a wonderful gift. You'll use recycled timbers to assemble the box before lining, filling with organic potting mix and planting out. Lots of discussion around edible plants and herbs, but best of all you get to take home all your hard work!

2-4pm \$60 includes Pint-sized Plot and refreshments.

saturday
22 NOV 14

saturday
08 NOV 14

saturday
25 OCT 14

sunday
28 SEP 14

Backyard
Harvest

To book: call 0448 550 606 or email andrew@backyardharvest.com.au

GROW YOUR OWN FOOD
LOCAL | SUSTAINABLE | ETHICAL CULINARY GARDENS